



Elvi's Kitchen

where something good is always cooking!

APPETIZERS

Stuffed Jalapeños 20
deep fried jalapeño poppers served with our homemade mango sauce

Street Corn 12
grilled and topped with chipotle key lime butter, queso fresco and cilantro

Guacamole 20
mashed avocado mixed with onions, tomatoes, lime and a little habanero; served with corn tortilla chips

Conch Fritters 20
fried & served with honey mustard or mango sauce

Pork Pibil Dukunu 22
deconstructed corn tamalito stuffed with pork pibil, black recado remulade, avocado cream and pickled onions

Specialty Guacamole 30-35
homemade guacamole topped with either shrimp, salmon or tuna, basil oil and microgreens; served with corn tortilla chips

Esquite 12 - 30
Corn off the cob mixed with lime, chiles, queso fresco, crema and a little cilantro; *shrimp option available*

Empanadas 20
fried masa turnovers with hash fish and cabbage relish or chaya & masa turnovers with mozzarella cheese and salsa ranchera

Crispy Fried Plantains 10
deep fried sliced green plantains; served with a cilantro, lime, jalapeno sauce

TACOS

Mexican Tacos 16 - 25
chicken, fish, shrimp or beef grilled and served on four handmade tortillas with an assortment of homemade sauces

Chicken Street Corn 22
chicken grilled and tossed with corn off the cob, chiles, lime, queso fresco, crema and cilantro; placed in four handmade corn tortillas

Belizean Tacos 18
blackened fish, chicken or pork pibil served inside two fluffy fry jacks; topped with a basil, mayo and cabbage slaw

Tacos de Chuleta 25
slow cooked pork ribs between four handmade corn tortillas with an assortment of homemade sauces

Cilantro Lime Fish 25
fish grilled with a hint of lime and placed in four handmade corn tortillas; topped with cilantro, lime, mango and black beans

Pibil Tacos 18
pork seasoned with mayan spices and slowly cooked overnight in banana leaves; places in four handmade corn tortillas and topped with a tomato, cilantro and lime relish

Mango Chipotle BBQ 16 - 25
grilled and smothered in a mango chipotle bbq sauce, placed in four handmade corn tortillas and topped with mango and purple cabbage relish

CEVICHES & CRUDOS

Ceviche San Pedrana 30 - 55
classic san pedro style ceviche with tomatoes, cucumber, cilantro and seafood of choice marinated in lime

Italian Ceviche 30 - 55
twist on the classic ceviche with green and black olives, crushed red pepper flakes, basil, truffle oil and seafood of choice

Chef Jennie's Crudito 30 - 45
mango, avocado, sesame seeds, microgreens and your choice of tuna or salmon drizzled with a honey, ginger soy sauce

Elvi's Poke Bowl 40 - 45
tuna or salmon with rice, avocado, mango, edamame, radish, sesame seeds and pickled veggies; served with honey, ginger soy sauce

SOUPS

Conch Soup 20
coconut based soup with local vegetables, conch and finished with a touch of cilantro; served with coconut rice

Sopa de Lima 15
lime accented chicken broth with chicken, fried tortilla strips & coconut rice

Chichi's Chowder 45
coconut based soup with local vegetables, lobster or crab, dependent on seasonal availability, and finished with a touch of cilantro; served with coconut rice

SALADS

Elvi's Salad 20
iceberg lettuce, mixed greens, tomato, carrot, cucumber, black olives, cheddar, balsamic reduction, citrus vinaigrette

Caesar Salad 20
romaine lettuce, caesar dressing, parmesan, croutons

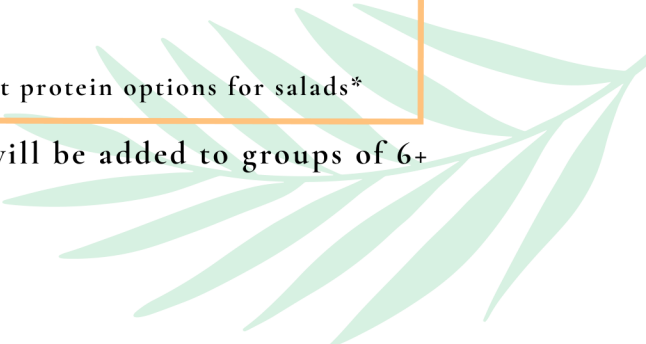
Mexican Salad 20
mixed greens topped with tomatoes, corn, black beans, avocado, queso fresco, corn tortilla strips

Elvi's Cobb Salad 28
sectioned romaine, avocado, tomato, chicken, boiled eggs, bacon bits and panceta cheese topped with cobb dressing

ask about protein options for salads

all prices in belize dollars & subject to 12.5% sales tax

15% service charge will be added to groups of 6+





BURGER
&
SANDWICHES

Macho Burger 24

a classic since 1976 when elvi's was founded; two 4 oz patties
grilled and layered with cheese, grilled onions, lettuce, tomato
between a homemade burger bun
add bacon 2

Stuffed Jalapeño Burger 22

beef patty stuffed with jalapeño and cheese topped with
cheddar, lettuce, and tomato between a homemade burger bun;
topped off with a deep fried stuffed jalapeño

Maxi's Buffalo Burger 18

boneless chicken breast breaded with panko breadcrumbs, fried
and tossed in chef jennie's buffalo sauce; topped with mozzarella
cheese and served between our homemade burger bun

Fish Burger 23

whole fish filleted, breaded and deep fried with the tail for an
added crunch; served between a homemade bun with a healthy
spread of tartar sauce, lettuce and tomato
grill option also available

BBQ Shrimp Burger 22

shrimp grilled and tossed in our sweet and tangy bbq sauce with
melted cheddar, lettuce and tomato between a homemade bun
add patty 5

Elvi's Classic Burger 15

4oz beef patty grilled and layered with lettuce, tomato and
grilled onions between a homemade burger bun
add bacon 2
add cheese 1.50

Elvi's Classic Burger 22

boneless chicken breast breaded with pank breadcrumbs, fried
and tossed in marinara sauce and topped with melted
mozzarella between a homemade burger bun

Elvi's Chicken Sandwich 18

a takeout favorite; boneless chicken breast between homemade
french bread with lettuce, tomato, grilled onions, cheese and
jalapeños

Elvi's Lobster Roll

lobster tail chunks grilled and stuffed in a french bread dressed
with a key lime aioli; served with bbq corn ribs

Oscar's Cheesesteak 20

a divine mixture of braised beef, onions, bell peppers,
mozzarella cheese and beef au jus loaded between our homemade
french bread

Elvi's Club 20

a hearty club with chicken, ham, egg, lettuce, tomato, onions,
jalapeño and cheese perfectly distributed between four slices of
homemade wheat bread

Roast Beef Sub 22

layered roast beef, monterey jack, romaine & tomato with a
roasted garlic dressing and warm beef au jus on the side for
dipping; served with bbq corn ribs

Italian Sub 22

homemade soft italian bread stuffed full of a mixture of grilled
italian sausage, bell peppers, onions, mushrooms, marinara and
melted mozzarella cheese topped with parmesan and a
pepperoncini; served with sweet potato fries

Surf & Turf Sub 25

shrimp and farmer sausage grilled together, stuffed in a french
bread, po-boy style, with garlic aol and topped with a honey
white balsamic cabbage slaw and microgreens; served with bbq
corn ribs

JENNIE'S CHOICE

Creole Enchiladas 20

corn tortillas rolled with chicken or fish and topped with our
belizean creole sauce and melted mozzarella cheese

Enchiladas de Mole 20

corn tortillas rolled with chicken and topped with our mole
sauce, made from a wide variety of dried chiles, spices and
chocolate, and melted mozzarella cheese

Shrimp Mac & Cheese 30

macaroni noodles tossed in our homemade creamy cheese sauce
and topped with grilled shrimp and melted mozzarella, cheddar
and parmesan cheeses

Caesar Wrap 20 - 30

choice of grilled chicken or shrimp tossed with romaine,
parmesan, croutons and our caesar dressing, all wrapped up in
a flour tortilla

Curry Wrap 20 - 30

chef's yellow coconut curry with bell peppers, tomato, onions,
ripe plantains, raisins and cilantro with either chicken, beef or
shrimp wrapped in a flour tortilla

Fajita Wrap 20 - 30

choice of grilled chicken, beef or shrimp with grilled onions &
bell peppers, refried black beans, guacamole, chipotle sour
cream, cheddar cheese and mixed greens, all wrapped up in a
flour tortilla

Elvi's Buffalo Ranch Wrap 20

flour tortilla wrapped with boneless chicken breast nuggets
fried with panko and tossed in chef jennie's buffalo sauce;
layered with mozzarella cheese, mixed greens, ranch and bacon
bits

ELVI'S CHOICE

Rice & Beans with Stew Chicken 18

a belizean staple, choice of white or dark meat with rice and
beans, fried plantain and either potato salad or cole slaw; be
sure to ask for extra gravy for the authentic experience

Chichi's Fried Chicken 22

ms. elvi's original fried chicken recipe established in 1976;
either white or dark meat served with one side of choice and
cole slaw
substitute for potato salad 2

Chef Jennie's Signature Curry

chef jennie's pride and joy; a perfect balance of sweet, savory
and a little heat; yellow coconut curry with bell peppers,
tomatoes, onions, ripe plantains and raisins with chicken or
seafood of choice

SEAFOOD SPECIALTIES

seafood prepared in one of the following preparation methods

**Grilled, Fried, Blackened, Garlic Butter or
Roasted Garlic Chipotle**

complimented with either

**Rice & Beans, Coconut Rice, Plantain Chips or
Fries (regular, spicy, parmesan or curry)**

and either

Cole Slaw, Potato Salad (+2), Green Salad (+2)

available seafood options:

**Fish (whole or fillet), Shrimp, Conch, Octopus,
Crab Claws, Lobster (whole or tail)**

